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FORM PTO-1449 INFORMATION DISCLOSURE STATEMENT			ATTY DOCKET NO. 19353/9	1	SERIAL NO. 10/521,310				
		•	APPLICANT(S): Phillips et al.						
			FILING DATE: January 13, 2005	4	ART UNIT: 1724				
	1	UNITED STAT	ES PATENT DOCUMENTS						
EXAM, INITIAL	DOCUMENT NUMBER	DATE	INVENTOR .	CLASS	SUB CLASS	FIL. DATE IF APPR			
	DOCUMENT NUMBER	FOREIGN DATE	PATENT DOCUMENTS COUNTRY	CLASS	SUB CLASS	TRAN Y/N			
					02.100				
	OTHER DOCUMENTS (I	NCLUDING A	.UTHOR, TITLE, DATE, PERTIN	ENT PAGES, E	CTC.)	<u> </u>			
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Examiner:	P.A. HRUSKOCI		Date: 2/	10/07					

FORM PTO-1449 INFORMATION DISCLOSURE STATEMENT	ATTY. DOCKET NO. SERIAL NO. 10/521,310		•					
*	APPLICANT(S): Phillips et al.							
	FILING DATE: puary 13, 2005	ART UNIT: Not yet assigned						
	OCUMENTS							
P.A. W O	VENTOR	CLASS	SUB CLASS	FIL. DATE IF APPR				
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	ow et al.	426	235					
	a et al.	210	652					
	y et al.	426	66					
	ıra et al.	205	464					
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OTHER DOCUMENTS (INCLUDING AU	THOR, TITLE, DATE, PERTINEN	NT PAGES, E	TC.)					
	Russell et al., "Monochloramine Versus Sodium Hypochlorite as Antimicrobial Agents for Reducing Populations of Bacteria on Broiler Chicken Carcasses", <i>Journal of Food Protection</i> , Vol. 68, No. 4, pp 758-763 (2005).							
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